

REGAL[®]



BREADMAKER GUIDE & COOKBOOK

Model No. K6722, K6723, K6726, K6727

MAKE 1½ TO 2 POUND LOAVES

KSPL14713

Printed in China

Introduction

Welcome to breadmaking! Now you can enjoy the homemade goodness of freshly baked bread without the time consuming mixing and kneading. And, there are no sticky bowls or floured boards to clean. The breadmaker does all the work for you in just one pan.

Before you start, please read the instructions and make certain you have all the proper measuring tools on hand. Although the machine does the work, you still have to do your part by using the correct ingredients and measuring accurately. . . using a soup spoon in place of a measuring spoon practically guarantees a failure. Other factors, such as the temperature of the ingredients and humidity can also affect the finished loaf. Even the brand of flour or yeast may alter the end result. Keep in mind, breadmaking is not a beauty contest. Even the not-so-perfect loaves are quite tasty. Your next loaf will probably be even better.

During our extensive testing and recipe development, we simulated some less-than-ideal conditions and have attempted to tell you how to compensate for them. We've shared that information with you in this book. We know you'll find this added information useful and we encourage you to read it thoroughly and refer to it often, especially when making a recipe for the first time, or altering a recipe.

If there are three (or fewer) people in your household, you'll probably want to make a smaller-sized loaf when possible, so it doesn't get stale before you finish it. And, with the Kitchen Pro Breadmaker, it's so easy to make fresh bread almost any time. Warm, homemade bread is a thoughtful gift for a friend who needs a "day brightener," or for a new neighbor. But be prepared - they'll want more!

IMPORTANT: Be sure to mark down your model number below. Recipes vary depending on the model you own.

Model Number _____

See chart below for the maximum capacity of your breadmaker machine. The third column refers to the maximum amount of dry ingredients, such as flour, baking soda, etc., that you can have in your breadmaker at one time. **Do not exceed this amount, as this will cause bread to over-rise and stick to the cover of your machine.**

Model Number	Maximum size loaf	Maximum amount of dry ingredients
K6722	1½ pound	3 cups
K6723	1½ pound	3 cups
K6726	1½ pound	3 cups
K6727	2 pound	4¾ cups

Table of Contents

	Page
Introduction	2
Important Safeguards	4
Caution for Use and Safety.	5
Description Of Parts	6,7
Control Panels	8
Settings	9
Operating Instructions	10-12
Cycle Times	13
Troubleshooting.	14
Tips for Making Bread	15,16
Recipe Conversions	16
Ingredients.	17,18
Substitutions	19
Adjusting Recipes	20,21
Sources for Ingredients	21
High Altitude Adjustments	22
To Clean Breadmaker	23,24
How To Use Timer	24,25
Bread Recipes	26-37
Gluten Free Bread Instructions	38
Tips for Successful Gluten Free Bread	39
Gluten Free Bread Recipes	40-43
Quick Bread Instructions	44
Quick Bread Recipes	44-46
Dough Instructions	47
Crust Treatments	47
Variations for Shaping Dough	48,49
Rising	50
Freezing	50,51
Storing	51
Dough Recipes	52-56
Bagel Recipes.	57,58
Pasta Recipes	59
Recipe Index	60

Before Using Your Breadmaker

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as stated below:

1. READ ALL INSTRUCTIONS.
2. To protect against electrical hazards, do not immerse cord, plug or appliance in water or other liquids.
3. Do not touch hot surfaces. Use handles or knobs. Always use pot holders or oven mitts to handle hot bread pan or hot bread.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Avoid contacting moving parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to Regal Ware, Inc. for examination, repair or adjustment.
8. Do not use attachments not recommended or sold by the appliance manufacturer. This may cause fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place appliance on or near a hot gas or electric burner or in a heated oven.
12. To disconnect, grip plug and pull from wall outlet. Never pull on the cord.
13. Do not use appliance for other than its intended use.

SAVE THESE INSTRUCTIONS

To reduce the hazard of potential shock, this item has a polarized plug (one blade is wider than the other), which will fit only one way in a polarized outlet. If the plug does not fit the outlet properly, turn the plug the other way; if it still does not fit, contact a qualified electrician for assistance. Never use this plug with an extension cord unless it fits properly. **DO NOT ATTEMPT TO DEFEAT THIS SAFETY FEATURE.**

Household Use Only

Caution for Use and Safety

Do not use breadmaker on a surface that is not heat resistant, or in an area that is exposed to direct sunlight.

Place the breadmaker to allow for 4 inches of clearance on all sides.

Plug it into a properly wired wall outlet (120 volts AC only). Keep the breadmaker away from babies and children. They might touch the control buttons and the breadmaker cover and side panels get hot during operation.

Do not cover the breadmaker with anything during operation as this may cause a malfunction.

Do not open the cover unnecessarily or remove the dough during operation. The cover may be opened to add extra ingredients at the indicated time. Extra water or extra flour may be added during the first kneading cycle if dough appears too dry or too moist. (See Adjusting Recipes.)

Do not touch cover or side panels of breadmaker during operation. They will be hot.

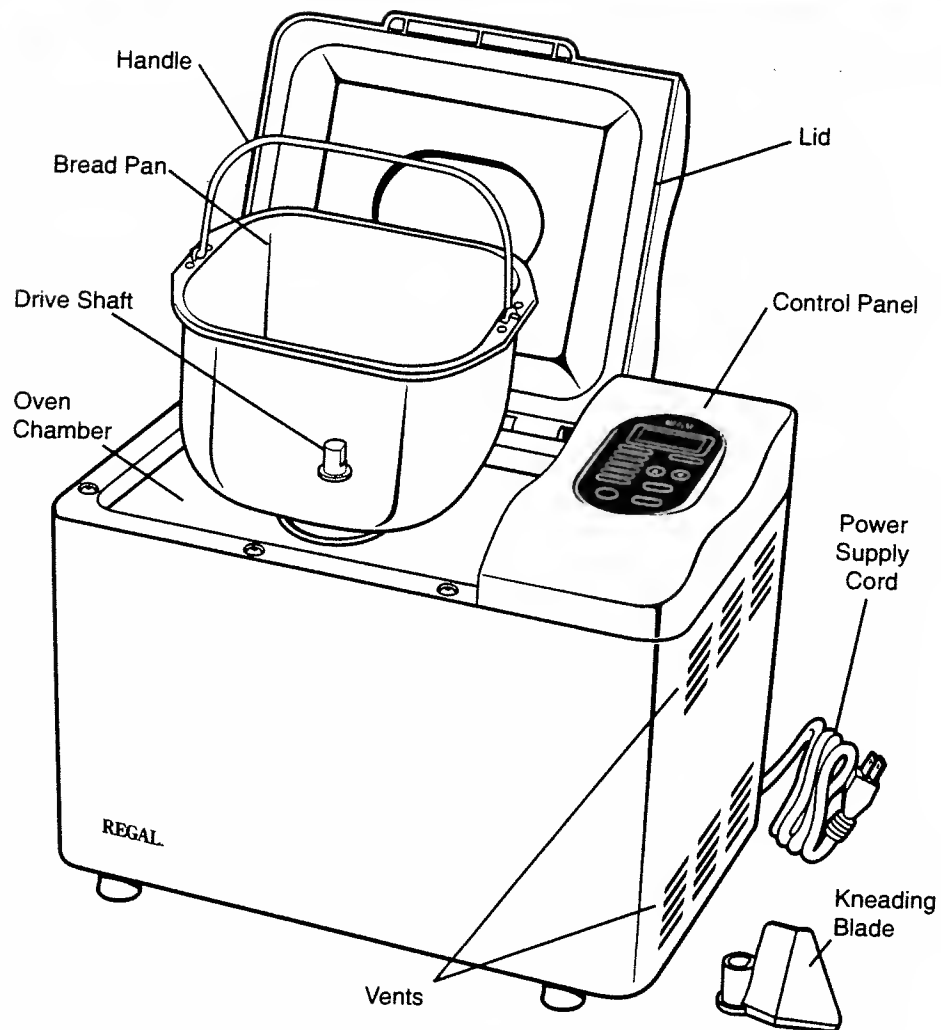
Do not immerse the bread pan in water or wash it in a dishwasher. This could cause malfunction of the shaft, or rusting. To clean the outside of the pan, use a damp cloth.

Do not immerse the breadmaker, cord or plug in water at any time. This could cause an electrical shock or malfunction.

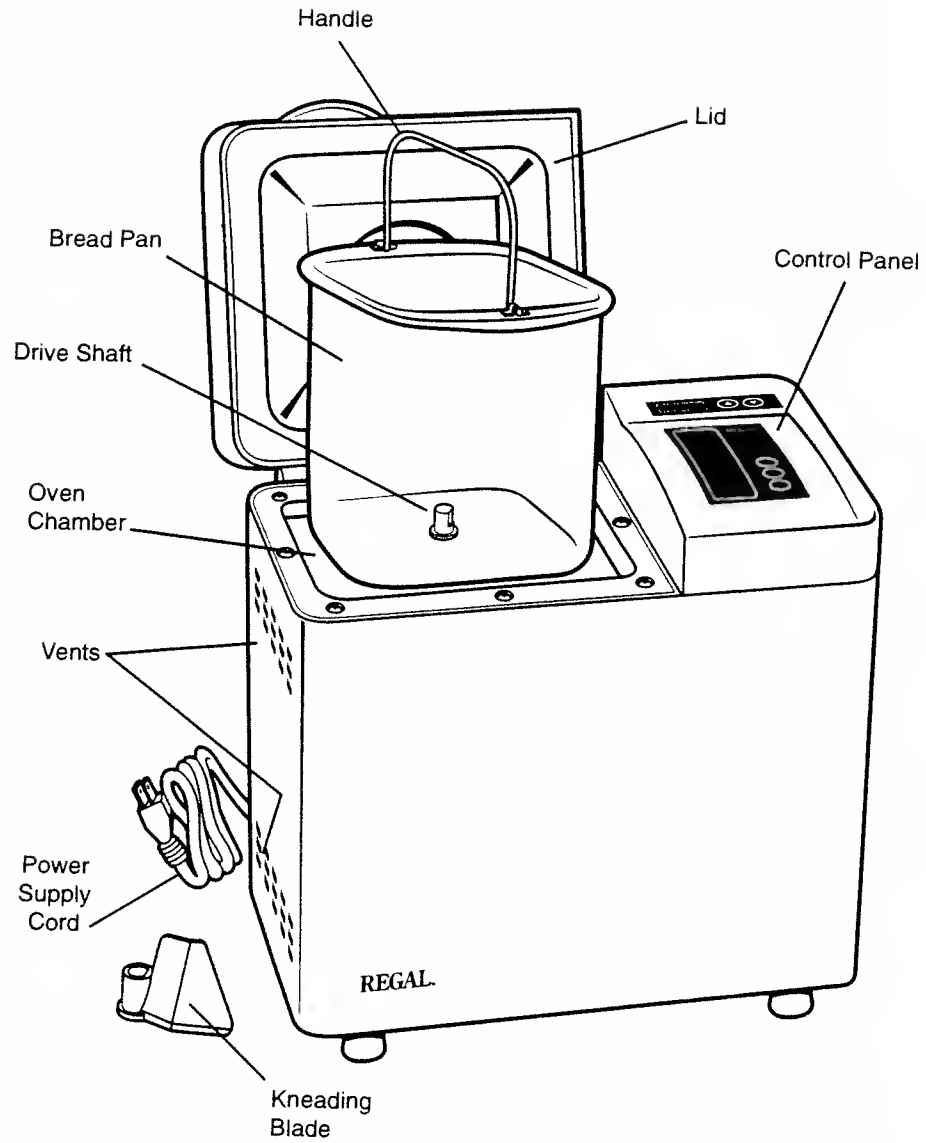
NOTICE: A short cord is provided to reduce the risks of becoming tangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use and the wattage rating is at least as great as the wattage stamped on the base of the appliance. If an extension cord is used, it should be arranged so that it will not drape over the counter or tabletop where it can be reached by children or tripped over accidentally.

Description Of Parts

K6727



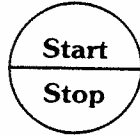
K6722
K6723
K6726



Control Panels

The control panel is designed to perform several functions. The various buttons are used to set the functions and to start and stop the breadmaker. The buttons should be pressed firmly. A soft “beep” sound is made as a button is pressed and the function advances.

FUNCTION OF BUTTONS ON CONTROL PANEL



Start/Stop

Press the Start/Stop button to begin the selected cycle, or to cancel or stop during the cycle. Be sure to hold the Start/Stop button down for 2 to 3 seconds to make contact. At the end of the cycle, press the Start/Stop button and remove the bread or dough.



Menu Select

Press this button to choose the desired setting. Each time the Menu Select button is pressed, the setting will advance in the following sequence: Basic, Rapid, French, Quick Bread, Whole Wheat, Dough and Bake Only.



Color

This button refers to the color of the crust. When the color button is pressed, the color choices advance in the following order: Medium (P), dark (D), light (L). Medium is the default color and will remain selected unless you choose a different color.



Delay Timer

This button allows you to program the breadmaker to begin baking up to 13 hours in advance, so that you may have fresh bread done when desired. Press the up arrow to increase the time in 10 minute increments. If you pass the desired time, press the down arrow to go backwards in 10 minute increments.

Settings

Seven menu settings allow for making a wide range of breads, doughs, quick breads and more. For specific cycle times and signals, see chart of cycle times.

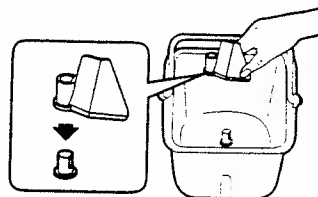
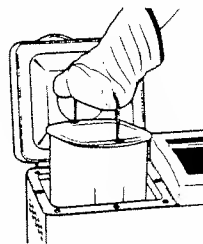
Settings	Description
Basic	This setting is suitable for breads with 3 cups of flour/grains for a 1½ pound loaf and 4¾ cups flour/grains for a 2 pound loaf. It is suitable for most breads except those with a higher sugar or fat content. The unit will signal indicating when any additional dried fruits or nuts should be added, if desired.
Rapid	The rapid setting will make bread faster than other cycles. We suggest that you use the Classic White Bread recipe and increase the water by 1 to 2 tablespoons. This setting reduces the time of first rise and eliminates the second rise. Total cycle time is 2 hours and 20 minutes.
French	This unique French setting produces a heartier crust. It includes a third rise cycle and bakes at a slightly higher temperature which is ideal for French or Italian breads. The unit will signal indicating when dried fruits or nuts should be added, if desired.
Quick Breads	This is for any bread, such as banana, that uses a quick acting leavening agent, usually baking powder or baking soda instead of yeast. This setting mixes, then bakes in 1 hour 50 minutes. Quick breads do not require kneading or rising. After they are mixed, they can be baked immediately. They will not rise as high as traditional yeast breads.
Whole Wheat	This setting offers longer rising and punch down cycles to accommodate the slower rising action of breads containing more than 50% whole wheat flour. The unit will signal indicating when dried fruits or nuts should be added, if desired.
Dough	The dough setting is used to prepare dough for rolls, speciality breads, pizza, bagels, etc., which are shaped by hand, allowed to rise a final time and then baked conventionally.
Bake Only	This setting allows you to increase the baking time after baking is completed on all cycles, except Dough (see directions for Bake Only cycle).

Operating Instructions

Before using your breadmaker for the first time, wash inside of bread pan and kneading blade with hot, soapy water; rinse and dry thoroughly. Using a damp dishcloth or sponge, wipe exterior of bread pan, inside of lid and exterior of breadmaker. **DO NOT IMMERSE BREAD PAN OR BREADMAKER IN WATER.**

To bake a loaf of bread using the Basic, Rapid, French, Quick Bread or Whole Wheat setting:

1. Open the cover and remove the bread pan. To remove the bread pan, grasp the handle firmly and lift.
2. If previously used, remove any crumbs that may be on the drive shaft. Position the kneading blade on the drive shaft as shown. If the blade is not securely positioned, the ingredients will not be mixed or kneaded properly.
3. All ingredients should be at room temperature (70-80°F/21-27°C). Always measure ingredients into bread pan in the order listed below.
 - A. Always measure and add the water or other liquids, first, except where otherwise directed.
 - B. Then, add salt, flour and other dry ingredients, except yeast.
 - C. Add yeast last to keep it dormant. It is very important to keep the yeast dry and away from the salt, especially when using the timer. Do not mix. See illustrations below.



Liquids



Dry ingredients
(except yeast)

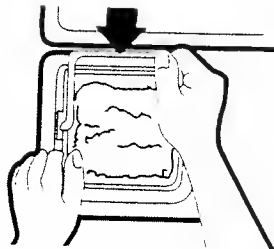


Yeast

When using the timer (see timer instructions), make a small "well" in the mound of flour and pour the dry yeast into it. Do not let the yeast touch the water or salt as the dough may not rise properly. The water will activate the yeast before the ingredients are properly mixed and kneaded.

NOTE: When the room temperature is under 65°F/18°C, use lukewarm water (about 100-110°F/38-43°C) to assist the yeast fermentation.

4. Wipe water or other spills from the outside of the bread pan. Place the bread pan into the oven chamber, aligning it with the brackets. Make sure the pan has been set securely in the oven chamber to ensure proper mixing and kneading.



5. Close the cover.

6. Plug into outlet. The unit will beep and the display will read "1P" for the Basic setting, medium-color crust.

7. Press Start/Stop button to clear the display.



8. To choose the desired setting, press the Menu Select button. Each time the button is pressed you will hear a beep and the number of the setting will advance in the order listed below.

9. Press the Start/Stop button. The read-out on the display will begin counting down the minutes until bread is finished. To check the setting you have chosen at any time during operation, press the Menu Select button and the setting number will appear on the display. When baking is finished, the buzzer will sound three times and the display will read "0:00".

Display Information at Start

Setting No.	Setting	Time
1	Basic	3:00
2	Rapid	2:20
3	French	3:50
4	Quick Bread	1:50
5	Whole Wheat	3:40
6	Dough	1:30
7	Bake Only	1:00

CAUTION: Steam will escape when the cover is opened. Use a pot holder or oven mitts to open cover to avoid steam burns.

10. When the signal stops, press the Start/Stop button and carefully open the cover of the breadmaker. **NOTE:** For the Start/Stop button to activate, **hold down the Start/Stop button for a full 2 to 3 seconds.** To remove the bread pan (with potholders or oven mitts), lift the handle and grasp with both hands. Place bread pan on heat-proof surface.



The Keep Warm feature will automatically keep the bread warm for one hour after the cycle ends (except when using the dough setting).

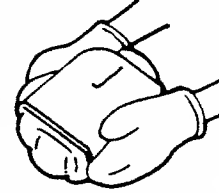
11. Remove bread from the bread pan as soon as possible after baking. If left in the pan the crust will become soggy and the flavor will be reduced. Place bread on a wire rack to cool before slicing.

Using potholders or oven mitts, hold the bread pan upside down and gently shake it to remove the bread. The surface of the bread pan is slippery so be sure you have a firm grip.

CAUTION: The drive shaft will be hot.

If the bread cannot be easily removed, using an oven mitt or potholder, turn the drive shaft on the bottom of the bread pan in both directions to loosen the bread.

If the kneading blade comes out with the bread, use a plastic or wooden utensil to remove it from the bread to avoid scratching the nonstick surface.



Drive Shaft



CAUTION: The kneading blade will be hot! Do not attempt to remove it with bare hands.

12. Remove plug from outlet.

When removing the plug, always grasp the plug itself and do not pull on the cord.



Cycle Times

Setting No. Cycle	1 Basic	2 Rapid	3 French	4 Quick Bread	5 Whole Wheat	6 Dough	7 Bake Only
Mixing/ Kneading	10 min.	10 min.	18 min.	14 min.	10 min.	20 min.	N/A
First Rise	20 min.	5 min.	40 min.	N/A	25 min.	N/A	N/A
Second Knead	15 min.	15 min.	22 min.	N/A	20 min.	N/A	N/A
Second Rise	20 min.	N/A	20 min.	N/A	30 min.	20 min.	N/A
Final Rise	55 min.	55 min.	65 min.	41 min.	70 min.	50 min.	N/A
Bake	60 min.	55 min.	65 min.	55 min.	55 min.	N/A	60 min.
Keep Warm	60 min.	60 min.	60 min.	60 min.	60 min.	N/A	60 min.
Time to Fruit/Nut Signal	40 min.	25 min.	75 min.	N/A	50 min.	N/A	N/A
Time on Display When Signal Tones	2:20	1:55	2:35	N/A	2:50	N/A	N/A
Total Time	3 hr.	2 hr. 20 min.	3 hr. 50 min.	1 hr. 50 min.	3 hr. 40 min.	1 hr. 30 min.	1 hr.

Note: All cycles, except the dough cycle, include a 60-minute Keep Warm period at the end of baking.

Troubleshooting

You should always use the breadmaker in a room that is free of drafts, and is at least 55°F/13°C, but not warmer than 90°F/32°C. Do not use breadmaker outdoors, near a heat vent, or in direct sunlight. Generally the display window will tell you what is happening with your breadmaker. Here are some points to consider.

Power Interruption

If the breadmaker is accidentally unplugged, or in the event of a power outage, the breadmaker will automatically resume operation if the power comes on again within 10 minutes of the interruption. When you cannot determine how long the power has been off, discard ingredients and start over.

Message	Reason	Solution
E:EE	Room temperature is too high (above 86°F).	Press Start/Stop button to cancel. Place breadmaker in a cooler location and allow it to cool before using.
LLL	Oven chamber is too cool, below 14°F/-10°C.	Move the breadmaker to a warmer place. Open cover to allow oven chamber to warm up.
HHH	Oven chamber is too warm during the rising cycle(s). Breadmaker could be in direct sunlight or near heat vent.	Move breadmaker to a cooler location. Open cover to allow oven chamber to cool down.
0:00 (colon flashing)	Cycle complete & Keep Warm setting is engaged.	Press Start/Stop button, remove bread and unplug breadmaker.

Before Calling for Service

Problem	Solution
The unit does not operate after pushing the Start/Stop button.	<ul style="list-style-type: none"> ● Unplugged. ● Setting was not selected. ● Did not push Start/Stop to clear display.
Timer can't be set.	<ul style="list-style-type: none"> ● The Quick Bread or Dough setting was selected. (These settings cannot be used with the Timer.)
The bread rose too high. or The bread didn't rise high enough.	<ul style="list-style-type: none"> ● Too much yeast, flour or moisture. (See adjusting recipes.)

Tips for Making Bread

■ **Measuring With Standard Measures**

Measure ingredients exactly.

Dry ingredients: Spoon into standard dry measuring cup or spoon until overflowing. Level off with straight-edged spatula.

Brown sugar or shortening: Press firmly into standard dry measuring cup, or measuring spoon. Level off with straight-edged spatula.

Liquid ingredients: Place standard liquid measuring cup (8 fluid ounces) on level surface. Fill to specified mark and check measurement at eye level. The top of liquid should be even with indicator line on the cup.

■ **Hints for better bread**

- Use only fresh ingredients.
- **Timer:** When using the timer for delayed baking in warm weather conditions, you may need to reduce the yeast by $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon, and 1 to 2 tablespoons less liquid called for in the recipe, to prevent over-rising.
- For best results always allow bread to cool before slicing. To slice warm bread, use a sharp serrated-edge knife or electric knife.
- After cooling the bread completely on a wire rack, store immediately in a tightly sealed plastic bag, plastic wrap or covered container. Do not store in refrigerator, as this will cause the bread to dry out faster.
- For longer storage, tightly seal bread in a moisture-proof wrap or bag, and store in freezer.
- **Cheese** melts into liquid during baking. Allow for that by reducing liquid when adding cheese to a recipe. Do not *pack* grated cheese into the measuring cup. Lightly spoon into cup.
- Before measuring **honey or molasses**, oil the measuring spoon or cup with cooking oil. The syrup easily runs off the utensil.
- Add **spices and herbs** after flour, away from liquid to avoid altering the liquid/flour action.
- To make yeast breads last longer and be slightly higher, use water in which you've cooked potatoes and cooled to room temperature (70-80°F/21-27°C).
- **Temperature:** If making bread in a cool room (under 65°F/18°C), use warmer water, 100-110°F/38-43°C.

- There are a number of **bread mixes** available on the market which can also be used in your Kitchen Pro breadmaker. Follow the package instructions. Set the loaf size on machine to match the loaf size of the mix. Do not exceed the bread pan capacity.
- **Eggs:** If you wish to add an egg to a recipe that does not call for one, crack an egg into a liquid measuring cup, then fill it with liquid to level specified in the recipe.
- When trying to convert conventional recipes, cut the recipe in half to make 1 loaf.
- Do not exceed the maximum flour amounts for the loaf size selected:
1½ pound loaf = about 3 cups
2 pound loaf = about 4¾ cups
- Do not open the lid unnecessarily or remove the dough during operation. The lid may be opened to add extra ingredients at the indicated time. Extra flour or water may be added during the first kneading cycle if dough appears too dry or too moist.

Recipe Conversions

Most of your old family favorites as well as your new bread recipes can be prepared in the Kitchen Pro Breadmaker. Here are some recipe conversion tips:

1. If your recipe yields two conventional loaves, cut the recipe in half to make one loaf. The breadmaker only makes one loaf at a time.
2. Do not exceed the maximum recommended flour amount for your breadmaker. As a guide follow amount given.
1½ pound loaf = 3 cups
2 pound loaf = 4¾ cups
3. Always measure and add water and other liquids first, followed by the salt. Then measure dry ingredients into the bread pan in the order listed. Finally place active dry yeast on top of dry ingredients, avoiding contact with the liquid and salt. The order in which ingredients are added is important, especially when using the timer. The yeast must remain dry until the unit begins mixing.

Use the recipes in this book as your guide when converting or adapting other recipes.

Ingredients

- **Butter** adds flavor. The same amount of vegetable shortening or oil can be substituted. Salted or unsalted butter may be used. **Soft tub butter or margarine spreads will not work.**
- **Eggs** of a large size were used in developing the recipes in this booklet. If you wish to add an egg to a recipe that does not call for one, crack an egg into a liquid measuring cup, then fill it with liquid to level specified in the recipe. $\frac{1}{4}$ cup (2 ounces) of egg substitute can replace one large egg.
- **Fats** or any form of solid shortening or oil will enrich breads' flavor and help breads stay fresh longer. Do not use soft spreads or tub-type butter or margarine as they will affect the quality.
- **Flour** should be stored in a cool dry place (70°F/21°C or less), away from heat. For maximum shelf life, flour may be stored in the refrigerator or freezer. If stored correctly, flour will stay fresh up to 2 years. Always bring flour to room temperature before using it in your breadmaker. To measure accurately, spoon decanted flour into a standard dry measuring cup, then level off with the straight edge of a knife or spatula.
- **Flour - Bread Flour** is milled from hard wheat and contains a higher percentage of protein than regular all-purpose flour, usually 14% or higher. This is also referred to as the gluten content, which gives structure and height to bread. If bread flour is not available in your area, all-purpose flour with a protein content of 14% or higher is an acceptable substitution. Bread flour requires no sifting.
- **Flour - Rye Flour** is a heavy flour milled from rye grain. It is low in gluten and needs to be combined with bread flour to get an acceptable loaf. Many rye bread recipes include vinegar or lemon juice to assist the structuring of the dough. Rye flour usually produces a stickier dough. No sifting is required.
- **Flour - Whole Wheat Flour**, sometimes called graham flour, is milled from the entire wheat kernel. It is light brown in color and contains all natural nutrients. It is lower in gluten and is usually used with bread flour. Vital gluten may be added to give the whole wheat flour a lift especially in 100% whole wheat bread recipes. No sifting is required.
- **Margarine** is an acceptable substitute for butter. Do not use light or tube margarines; they will not work.

- **Milk** enhances flavor and increases the nutritional value of the bread but it is not a necessary ingredient. Other liquids can be substituted. For best results, always bring milk, or other liquid to room temperature.
- **Oil** in a recipe can be vegetable, canola, corn, peanut, soy, olive or sunflower oil. Unsaturated safflower oil is a good substitute in special health breads. Olive oil produces a softer crust than butter or margarine and is often used in pizza dough to tenderize and flavor the dough. Peanut oil keeps bread fresher longer.
- **Salt** controls the action of the yeast, enhances flavor and aids in producing a firm dough. If you are on a restricted diet, feel free to cut the amount of salt in the recipe in half or use a low sodium salt. If you elect to use a "light salt" it must contain **both potassium chloride and sodium**. Plain potassium chloride will not work. You may decide to eliminate the salt, but this will affect the size, texture and taste of the bread.
- **Sugar** boosts yeast action, adds sweetness and aroma, and makes the crust brown and the bread soft. Brown sugar, honey, molasses or syrups produced from maple, corn or cane are also suitable sweeteners that add vitamin B and minerals.
- **Vegetable Shortening** is a solid, white shortening that gives a slightly crispier texture than butter or oil.
- **Yeast**, when combined with sugar and water at the right temperature, generates carbon dioxide, which makes the dough rise. The Basic Setting recipes in this booklet have been developed using active dry yeast which we recommend using since it is the most stable and forgiving of all the different types available. If you prefer to use a fast-rising yeast, such as Quick Rise or Rapid Rise, or a bread machine yeast on the basic settings, merely decrease the amount used. As a general guide, we recommend using $\frac{1}{2}$ teaspoon of fast-rising yeast per cup of flour. Example: 3 cups bread flour would require $1\frac{1}{2}$ teaspoons fast-rising yeast.

Substitutions

- In place of **bread flour**, use 1 teaspoon vital gluten per one cup of all purpose flour.
- In place of one cup of **buttermilk**, use one cup of milk plus one tablespoon vinegar or lemon juice or one cup of plain yogurt.
- In place of **low-fat yogurt**, use buttermilk in equal amounts (interchangeable).
- In place of one teaspoon **baking powder**, use $\frac{1}{4}$ teaspoon baking soda plus $\frac{1}{2}$ teaspoon cream of tartar.
- In place of one tablespoon **butter or margarine**, use one tablespoon unsweetened applesauce.
- In place of **milk**, use approximately 2 tablespoons dry milk plus 1 cup of water for every cup of milk.
- In place of **granular (white) sugar**, you can use brown sugar, honey, molasses or syrups.
- Water and other liquids can be interchanged. Water, milk, beer, fruit juices or purees can be used as liquid in bread.
- In place of one tablespoon **dry herbs**, use three tablespoons fresh herbs.
- In place of one **egg**, use two egg whites (about $\frac{1}{4}$ cup liquid).
- There is no direct substitute for **salt**, however, light salt can be used if it has **both potassium chloride and sodium in it**.
- In place of one $\frac{1}{4}$ -ounce packet of **yeast**, use $2\frac{1}{4}$ teaspoons of yeast from a jar. Using compressed cake yeast in the automatic breadmaker is not recommended. However, if it is unavoidable, one $\frac{3}{8}$ -ounce cake of compressed yeast is equivalent to one $\frac{1}{4}$ -ounce packet of active dry yeast. When using normal breadmaker settings, use $\frac{1}{2}$ teaspoon of fast acting yeast per cup of flour.
- **Do not use soft tub butter or margarine. They will not work.**
- Large eggs were used to develop the recipes in this book.

Adjusting Recipes

Weather conditions, storage of ingredients, the temperature of ingredients and exactness of measuring ingredients can alter the size, shape or texture of the bread. Once you recognize the cause, adjustments can be made to compensate for variables.

About 5 minutes after you press Start/Stop button, lift the cover and check the contents of the bread pan. The ingredients will be mixing and starting to form a ball. The dough ball should have an even consistency, if not, an adjustment may be necessary.

When making bread by hand, the old fashioned way, the amount of flour is the control for adjusting. For example, most conventional bread recipes read: 6 to 7 cups flour. That 1 cup difference is the allowance to adjust the dough to the correct consistency. In the Regal Breadmaker, we recommend using the liquid amount for adjusting dough consistency. Start by using the smallest amount of liquid in your recipe. During the first kneading cycle, make the adjustment, adding 1 tablespoon of liquid at a time, until you get the correct consistency.

If adjusted ingredient didn't completely mix into the dough, restart the machine. Press Start/Stop button (hold down the button until the display clears). Restart, by pressing the select button to reach the desired setting then press Start/Stop button.

If the baked loaf falls while baking, too much liquid was used. Next time, reduce liquid by one or two tablespoons. If the bread is small, heavy or has a dense, moist texture, the dough was too dry. Next time, increase liquid.

Not all recipes will produce the same size loaf. When using whole grain flours, wheats and grains, the loaf will be shorter.

Dry Dough

If your breadmaker begins to "knock" while kneading, the dough is too dry. This may occur during cold months. Simply add warm water (100-110°F/38-43°C), 1 tablespoon at a time, until the dough looks soft and smooth.

A dough that is dry will remain in a dense ball irregularly shaped instead of a soft ball. When baked, dry doughs will have an uneven or irregular top, possibly cracked, and the finished loaf will be short.

At the end of the kneading, the dough should be soft enough to very slowly relax toward the corners of the bread pan. As the dough rises, it fills into the corners.

When using the Dough cycles, the dough can be a little wetter than when you bake bread in the machine. Because it will be removed and shaped by hand, dough should be manageable, not sticky.

Moist Dough

If the dough contains too much liquid, it will look more like batter than dough. If too wet, the dough may rise okay, but then fall during the bake cycle. Or, it could over-rise and "mushroom" over the bread pan, or hit the cover.

If the dough looks too wet and sticky, add flour during the initial mix cycle, 1 tablespoon at a time, until the dough forms a soft pliable ball.

Flour also absorbs moisture from the air, so you may need to adjust the liquid to compensate for humidity and altitude.

Sources for Ingredients

Sources (For Gluten, Whole Grains and other Ingredients)

Bob's Red Mill
5209 S.E. International Way
Milwaukie, OR 97222
(503) 654-3215

Jaffe Brothers
P.O. Box 636
Valley Center, CA 92082
(619) 749-1133

Walnut Acres
Dennis Creek, PA 17862
(800) 433-3998

King Arthur Flour Bakers Catalog
P.O. Box 876
Norwich, VT 05055
www.kingarthurfLOUR.com
(800) 777-4434 (for catalog)

Kenyon Corn Meal Company
Usquebaugh, RI 02892
(401) 783-4054

Walton Feed, Inc.
135 North 10th
Montpelier, ID 83254
1-800-847-0465
Fax (208) 847-0467

Sources (For Gluten Free and Wheat Free Flours)

Ener-G Foods, Inc.
P.O. Box 84487
Seattle, WA 98124
(800) 331-5222

Garden Spot Distributors
438 White Oak Road
New Holland, PA 17551
(800) 829-5100

Gluten Free Pantry
22 Kreiger Lane
Glastonbury, CT 06033
(860) 633-3826

TAD Enterprises
9356 Pleasant
Tinley Park, IL 60477
(800) 438-6153

High Altitude Adjustments

At altitudes above 3,000 feet, flour tends to be drier and absorbs more liquid. Slightly more liquid or less flour may be required.

Dough rises faster at higher altitudes. Either sugar, yeast or liquid should be adjusted slightly to prevent over-rising. See Table for guidelines.

Adjustment	Altitude		
	3,000 ft.	5,000 ft.	7,000 ft.
Reducing yeast. For each teaspoon, decrease by:	$\frac{1}{2}$ tsp.	$\frac{1}{2}$ - $\frac{1}{4}$ tsp.	$\frac{1}{4}$ tsp.
Reducing sugar. For each tablespoon, decrease by:	0-1 tsp.	0-2 tsp.	1-3 tsp.
Increasing liquid. For each cup, add:	1-2 Tbsp.	2-4 Tbsp.	3-4 Tbsp.

NOTE: Since every recipe is different, some experimentation may be necessary to give you the desired result.

Equivalents					
Cup	=	Fluid Ounces	=	Tablespoons (Tbsp.)	= Teaspoons (tsp.) = Milliliters
1	=	8	=	16	= 48 = 240
$\frac{3}{4}$	=	7	=	14	= 42 = 210
($\frac{3}{4}$ + 2 Tbsp.)					
$\frac{1}{2}$	=	6	=	12	= 36 = 180
$\frac{1}{4}$	=	5	=	10	= 32 = 158
($\frac{1}{4}$ + 2 Tbsp.)					
$\frac{1}{8}$	=	4	=	8	= 24 = 120
$\frac{1}{16}$	=	2	=	5	= 16 = 79
$\frac{1}{32}$	=	2	=	4	= 12 = 60
$\frac{1}{64}$	=	1	=	2	= 6 = 30
				1	= 3 = 15
				$\frac{1}{2}$	= 1 $\frac{1}{2}$ = 7.5

To Clean Breadmaker

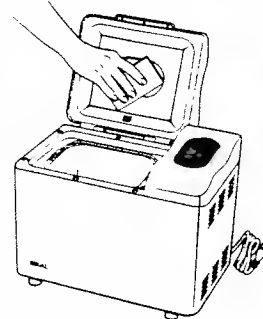
Unplug the breadmaker and allow it to cool before cleaning.

NEVER use scouring powder, steel wool pads, or other abrasive materials. And, NEVER use any chemicals such as benzine, paint thinner, alcohol, etc.

Body

DO NOT IMMERSE
BREADMAKER IN WATER

- Clean your breadmaker, inside and outside, by wiping it with a soft, damp cloth using water and a mild detergent.
- After each use remove crumbs from the baking chamber with a damp cloth.

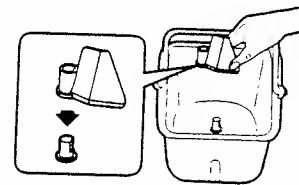


Bread Pan/Kneading Blade

- Wash inside of bread pan and kneading blade with warm, soapy water; rinse and dry thoroughly. Do not immerse base of bread pan in water as this could cause the drive shaft to malfunction.

DO NOT USE METAL OBJECTS
TO CLEAN THE BREAD PAN.

- As with any of the non-stick cooking utensils in your kitchen, treat the bread pan gently. Do not use metal objects or steel wool, etc., to clean it.
- If the kneading blade has stuck to the drive shaft, pour warm water in the pan and let soak 15-20 minutes to loosen it.
DO NOT USE EXCESSIVE FORCE.
- If the hole of the kneading blade is filled with dough, clean it with a wooden toothpick or small brush.



NOTE: The coating inside the bread pan may change color after repeated use. This is caused by heat moisture and steam, and will not affect the performance of the unit, or the release properties.

Cleaning Help for Over-Rising

- If the bread over-rises and sticks to the inside of the cover, extra cleaning will be necessary. Here's help. Unplug your breadmaker and gently remove cover. Using a nylon spatula, scrape all loose dough from inside the cover. Move breadmaker to countertop next to kitchen sink and place on its backside. Use a pastry brush to "sweep" crumbs from inside of breadmaker and around the hinges. Wipe inside of breadmaker with a damp cloth.

Using a wet dishcloth or sponge, soak all remaining dried or burned-on dough to loosen. Use a plastic scrub pad to remove any stubborn spots. Do not use abrasive cleansers or metal scouring pads which could damage the finish. Rinse well with a wet dishcloth or sponge and dry thoroughly. Carefully insert cover tabs into the slots of breadmaker and snap into place.

Storage

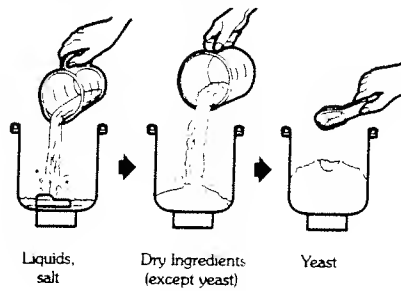
- Cool breadmaker completely. Wipe off crumbs and moisture before storing.

How To Use Timer

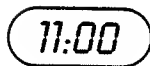
Important:

- Do not use fresh milk, eggs or fruit and vegetable purees when using the timer. They could spoil.
- Always add carefully-measured ingredients in the correct sequence: liquids, salt, dry ingredients and yeast. The yeast must always be kept away from the liquid and the salt when using the timer.
- When using the timer cycle during times of high humidity or hot weather, cut the liquid by one or two tablespoons to reduce the possibility of over-rising.
- Delayed baking will not work for the Quick Bread or Dough settings.

1. Measure ingredients into bread pan in the sequence specified below:



TIMER



2. Press Start/Stop button to clear display then press the Menu Select button to reach the desired setting. Each time the button is pressed, you will hear a beep and the number of the setting will advance. (Timer cannot be used for Quick Bread or Dough settings.)

3. To set timer, press the timer ▲ to select how long (in hours and minutes) until bread is finished. The time advances in 10-minute increments. If you hold down either button, the numbers advance quickly. If you go past the desired hours and minutes, simply press ▼ to go backwards in 10-minute increments.

Example:

If the time is now 8:00 PM and you want the bread to be ready at 7:00 AM, that is 11 hours from now, so press the ▲ until 11:00 appears on the display, press Start/Stop button. (The timer can be set up to 13 hours in advance.)

4. Press Start/Stop button. The breadmaker will automatically start mixing at precisely the right moment and you will have hot, baked bread at the selected time. **If you forget to press Start/Stop button, the timer will not work.**

5. To check which setting you have chosen at any time during operation, press the Menu Select button.

Bread Recipes

Important

Weather conditions such as temperature, altitude or accuracy in measuring can affect the outcome of a loaf. In order to allow you to compensate we have created each recipe with a liquid range.

We recommend you start with the smaller amount of liquid. Allow unit to mix for a few minutes before checking the dough consistency. If the dough is dense, irregularly shaped or the unit is making a knocking noise, add 1 tablespoon of water at a time until the dough is soft and pliable.

**Do not exceed 4¼ cups dry ingredients for a 2 pound loaf.
Do not exceed 3 cups dry ingredients for a 1½ pound loaf.**

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Classic White

**Basic or Rapid Setting
Timer OK**

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound) *

10-11 ounces	Water
1½ teaspoons	Salt
1½ tablespoons	Butter or Margarine
3 cups	Bread Flour
1½ tablespoons	Dry Milk
1½ tablespoons	Sugar
2 teaspoons	Active Dry Yeast

(2 pound) *

12-14 ounces
1¾ teaspoons
2 tablespoons
4 cups
2 tablespoons
2 tablespoons
2½ teaspoons

Measure all ingredients into bread pan. Select desired setting (Basic or Rapid). Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Deluxe White

**Basic or Rapid Setting
Not for Timer**

All ingredients at room temperature
(70-80°F/21-27°C), except milk

(1½ pound)*

9-11 ounces warm milk
(110-115°F/43-46°C)
1 teaspoon salt
1½ tablespoons butter or margarine,
softened
3 cups bread flour
1½ tablespoons sugar
1¾ teaspoons active dry yeast

(2 pound)*

12-14 ounces
1½ teaspoons
2 tablespoons
4 cups
2 tablespoons
2 teaspoons

Measure all ingredients into bread pan. Select desired setting (Basic or Rapid). Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Country White

**Basic or Rapid Setting
Not for Timer**

All ingredients at room temperature
(70-80°F/21-27°C), except milk

(1½ pound)*

6-8 ounces warm milk
(110-115°F/43-46°C)
1 teaspoon salt
1 large egg, beaten
1½ tablespoons butter or margarine,
softened
3 cups bread flour
1½ tablespoons sugar
1¾ teaspoons active dry yeast

(2 pound)*

7-9 ounces
1½ teaspoons
1 large
2 tablespoons
4 cups
2 tablespoons
2 teaspoons

Measure all ingredients into bread pan. Select desired setting (Basic or Rapid). Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Potato Bread

Basic Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

8-9 ounces	water
¾ teaspoon	salt
1½ tablespoons	butter or margarine
3 cups	bread flour
2 tablespoons	instant potato flakes
1½ tablespoons	non-fat dry milk
2 tablespoons	sugar
1¾ teaspoons	active dry yeast

(2 pound)*

11 to 13 ounces
1¼ teaspoons
2 tablespoons
4 cups
¼ cup
2 tablespoons
2½ tablespoons
2 teaspoons

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and display reads 0:00, press Start/Stop to cancel. Remove bread.

French

French Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

7-9 ounces	water
1 teaspoon	salt
1 tablespoon	vegetable or olive oil
3 cups	bread flour
½ tablespoon	sugar
1½ teaspoons	active dry yeast

(2 pound)*

10-12 ounces
1½ teaspoons
1½ tablespoons
4 cups
1 tablespoon
2 teaspoons

Measure all ingredients into bread pan. Select French setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Italian Herb

French Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

7-8 ounces	water
¾ teaspoon	salt
1 tablespoon	vegetable oil
3 cups	bread flour
2 tablespoons	grated Parmesan cheese
½ tablespoon	dried parsley
1 teaspoon	sugar
1 teaspoon	dried onion flakes
¼ teaspoon	dried basil
¼ teaspoon	garlic powder
1½ teaspoons	active dry yeast

(2 pound)*

9-11 ounces
1 teaspoon
1½ tablespoons
3½ cups
¼ cup
1 tablespoon
2 teaspoons
2 teaspoons
½ teaspoon
½ teaspoon
2 teaspoons

Measure all ingredients into bread pan. Select French setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Yogurt Rye

Basic or Whole Wheat Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

3-4 ounces	water
1 teaspoon	salt
1 large	egg, beaten
¼ cup	plain yogurt
1½ tablespoons	butter or margarine, softened
1½ tablespoons	molasses
2 cups	bread flour
1 cup	rye flour
1 tablespoon	caraway seeds
½ teaspoon	baking soda
1¾ teaspoons	active dry yeast

(2 pound)*

4-6 ounces
1½ teaspoons
1 large
½ cup
2 tablespoons
2 tablespoons
2½ cups
1½ cups
1½ tablespoons
¼ teaspoon
2¼ teaspoons

Measure all ingredients into bread pan. Select Basic or Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Buttermilk Rye

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

6-8 ounces	water
1 teaspoon	salt
1 tablespoon	vegetable oil
1 tablespoon	honey
½ teaspoon	white vinegar
2 cups	bread flour
½ cup	whole wheat flour
½ cup	rye flour
1 tablespoon	powdered buttermilk
1½ teaspoon	vital gluten
½ teaspoon	caraway seed
1¾ teaspoons	active dry yeast

(2 pound)*

9-11 ounces
1½ teaspoons
1½ tablespoons
2 tablespoons
1 teaspoon
2 cups
1 cup
1 cup
2 tablespoons
1 tablespoon
1½ teaspoons
2 teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Whole Wheat Cheese Onion

Basic Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

7-9 ounces	water
1 teaspoon	salt
1½ tablespoons	sugar
1½ tablespoons	butter or margarine, softened
2 cups	bread flour
1 cup	whole wheat flour
1½ tablespoons	dry milk
¼ cup	cheddar cheese, shredded
1½ teaspoons	dried onion flakes
1½ teaspoons	active dry yeast

(2 pound)*

11-13 ounces
1½ teaspoons
2 tablespoons
2 tablespoons
2 cups
2 cups
2 tablespoons
½ cup
2 teaspoons
2 teaspoons

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

*Check inside front cover of this book for the maximum capacity of your breadmaker model.

Honey Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

8-10 ounces	water
1 teaspoon	salt
1½ tablespoons	butter or margarine, softened
1½ tablespoons	honey
2½ cups	bread flour
½ cup	wheat flakes
1 tablespoon	wheat bran
1¾ teaspoons	active dry yeast

(2 pound)*

10-12 ounces
1½ teaspoons
2 tablespoons
3 tablespoons
3½ cups
1 cup
2 tablespoons
2¼ teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

8-10 ounces	water
1 teaspoon	salt
1 tablespoon	vegetable oil
1 tablespoon	honey
2 cups	bread flour
1 cup	whole wheat flour
1¾ teaspoons	active dry yeast

(2 pound)*

12-14 ounces
1½ teaspoons
1½ tablespoons
2 tablespoons
2 cups
2 cups
2 teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Cracked Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

1½ pound)*

7-9 ounces water
1 teaspoon salt
¼ cup cracked wheat
1 tablespoon butter or margarine,
softened
1 tablespoon honey
2 cups bread flour
1 cup whole wheat flour
1¾ teaspoons active dry yeast

(2 pound)*

10-12 ounces
1½ teaspoons
½ cup
1½ tablespoons
2 tablespoons
2¼ cups
1¼ cups
2¼ teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

100% Whole Wheat

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

1½ pound)*

7-9 ounces water
1½ teaspoons salt
1½ tablespoons honey
½ tablespoon packed brown sugar
3 cups whole wheat flour
1½ tablespoons vital gluten
2 teaspoons active dry yeast

(2 pound)*

11-13 ounces
2 teaspoons
2 tablespoons
1 tablespoon
4 cups
2 tablespoons
2¼ teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop to begin. When display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

(1½ pound)*

8 ounces	water
5 to 6	warm water
1¼ teaspoons	salt
3 cups	bread flour
2 tablespoons	sugar
1½ teaspoons	active dry yeast

(2 pound)*

10 ounces sourdough starter
7 to 8 ounces
1¾ teaspoons
4 cups
3 tablespoons
2 teaspoons

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Sourdough Starter

2¼ teaspoons active dry yeast
16 ounces warm water
2 cups all-purpose flour

In a 2 or 3 quart glass bowl, using a wooden or nylon spoon, mix yeast and warm water, let stand 10 minutes. Add flour; mix until thick batter forms. Batter need not be smooth. Cover loosely with cheesecloth, lightweight kitchen towel or plastic wrap; let stand in warm place for 24 hours. Stir; cover loosely. Place starter in a warm place for 2 to 3 days or until it bubbles and smells sour; stir once a day. Cover loosely with plastic wrap or plastic cover; refrigerate. (Do not use metal utensils or bowls.)

To Replenish Starter

After using a portion of starter, replenish with equal amounts of flour and warm water. For example, if 10 ounces (1¼ cups) of starter were removed to make bread, replenish remaining starter with 10 ounces (1¼ cups) warm water and 10 ounces (1¼ cups) flour. Stir well to blend, cover and let stand in warm place until bubbly, 3 to 5 hours. Store starter in loosely covered glass container in refrigerator. If not used at the end of one week, remove 1 cup starter and discard; then replenish with equal amounts of flour and warm water as instructed above.

Hints for Successful Sourdough Baking

1. Always make starter in a glass container. Never store in metal containers or use metal utensils. The starter will react to the metal.
2. All ingredients, including starter, should be at room temperature (70-80°F/21-27°C). Cold ingredients slow down the activity.
3. When removing starter, always replenish it. Let stand at room temperature for 3 to 5 hours, until mixture bubbles. Cover and refrigerate.
4. If starter separates (liquid forms on surface), stir until blended before using.
5. If the liquid that forms on surface of starter turns pink in color at any time, discard the starter and start over again with fresh ingredients.
6. Sourdough bread made in an automatic breadmaker requires the addition of yeast. The starter's strength and the rising times in the breadmaker are not long enough to allow proper rising without it.

Onion

**Basic Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

8-9 ounces	water
½ teaspoon	salt
1½ tablespoons	butter or margarine, softened
1½ tablespoons	dry milk
1½ tablespoons	sugar
3 cups	bread flour
1 package	dry onion soup mix
1½ teaspoons	active dry yeast

(2 pound)*

11-13 ounces
¾ teaspoon
2 tablespoons
2 tablespoons
2 tablespoons
4 cups
1 package
1¾ teaspoons

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Pumpernickel

**Basic or Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

3 ounces	milk
4 to 5 ounces	water
1 teaspoon	salt
1 tablespoon	molasses
1 tablespoon	butter or margarine, softened
2½ cups	bread flour
½ cup	rye flour
½ teaspoon	onion powder
½ tablespoon	cocoa, optional
1¾ teaspoons	active dry yeast

(2 pound)*

4 ounces
5 to 7 ounces
1½ teaspoons
2 tablespoons
1½ tablespoons
2½ cups
1 cup
1 teaspoon
1 tablespoon
2¼ teaspoons

Measure all ingredients into bread pan. Select Basic or Whole Wheat setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Oatmeal

Basic Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

6-8 ounces	water
1½ teaspoons	salt
2 tablespoons	honey
1½ tablespoons	butter or margarine, softened
½ cup	quick cook oats
2½ cups	bread flour
1½ tablespoons	oat bran
1½ tablespoons	dry milk
1½ teaspoons	active dry yeast

(2 pound)*

9 to 11 ounces
1¾ teaspoons
3 tablespoons
2 tablespoons
¾ cup
3¾ cups
2 tablespoons
2 tablespoons
2 teaspoons

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Raisin

Basic Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

8-10 ounces	water
1 teaspoon	salt
1½ tablespoons	butter or margarine
3 cups	bread flour
1½ tablespoons	sugar
1½ tablespoons	dry milk
1 teaspoon	cinnamon
1¾ teaspoons	active dry yeast
½ cup	raisins

(2 pound)*

11-13 ounces
1½ teaspoons
2 tablespoons
4 cups
2 tablespoons
2 tablespoons
1½ teaspoons
2¼ teaspoons
1 cup

Measure all ingredients into bread pan. Select Basic setting. Select crust setting if other than medium. Press Start/Stop. When unit signals during the kneading cycle, add the raisins a few at a time. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Honey Grain

Whole Wheat Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

8 to 10 ounces	water
1 teaspoon	salt
1½ tablespoons	butter or margarine
1½ tablespoons	honey
2¼ cups	bread flour
1 cup	whole wheat flour
½ cup	quick cook oats
2 teaspoons	active dry yeast

(2 pound)*

10 to 12 ounces
1½ teaspoons
2 tablespoons
2 tablespoons
2½ cups
1¼ cups
⅔ cup
2¼ teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Pumpkin - Fat Free

Basic Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

6-8 ounces	water
1¼ teaspoons	salt
1½ tablespoons	unsweetened applesauce
1½ tablespoons	dry milk
1½ tablespoons	sugar
½ cup	canned pumpkin
3 cups	bread flour
1 teaspoon	cinnamon
¼ teaspoon	nutmeg
¼ teaspoon	ground cloves
1¾ teaspoons	active dry yeast

(2 pound)*

8-10 ounces
1¾ teaspoons
2 tablespoons
2 tablespoons
2 tablespoons
¾ cup
4 cups
2 teaspoons
½ teaspoon
¼ teaspoon
2 teaspoons

Measure all ingredients into bread pan. Select Basic setting. Select crust setting, if other than medium. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop to cancel. Remove bread.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

100% Whole Wheat - Fat Free**Whole Wheat Setting
Timer OK**

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*8 to 9 ounces
1½ teaspoons
1½ tablespoons
1½ tablespoons
3 cups
1½ tablespoons
2 teaspoonswater
salt
honey
molasses
whole wheat
vital gluten
active dry yeast**(2 pound)***10 to 12 ounces
1¾ teaspoons
2 tablespoons
2 tablespoons
4 cups
2 tablespoons
2½ teaspoons

Measure all ingredients into bread pan. Select Whole Wheat setting. Select crust setting if other than medium. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

Multi-Grain**Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*1 to 3 ounces
1 teaspoon
1½ tablespoons
2 tablespoons
¼ cup
¼ cup
2 tablespoons1 cup
1 cup
1½ tablespoons
¼ teaspoon
2 teaspoons
¼ cupbuttermilk
salt
butter or margarine
honey
wheat germ
oats, quick-cook
wheat berries, cooked,
optional*
whole wheat flour
bread flour
sugar
baking soda
active dry yeast
raisins**(2 pound)***8 to 10 ounces
1¼ teaspoons
2½ tablespoons
3 tablespoons
⅓ cup
⅓ cup
3 tablespoons1½ cups
1½ cups
2 tablespoons
¼ teaspoon
2¼ teaspoons
½ cup

Measure all ingredients into bread pan. Select Whole Wheat Setting. Select crust setting if other than medium. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop to cancel. Remove bread.

* To cook wheat berries, soak overnight in water, then drain and add to boiling water. Bring back to boil, cover, reduce heat and simmer 60 minutes or until tender. Drain and cool completely under running water. Drain well before adding to bread pan.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Gluten Free Bread Instructions

These Gluten Free recipes and guidelines were developed by Red Star® Yeast and Products especially for Regal Ware, Inc.

Instructions for Making Gluten Free Breads

1. In a medium sized mixing bowl, combine all wet ingredients; whisk together and carefully pour into bread pan.
2. Measure dry ingredients into large bowl; mix well. Add to wet ingredients in bread pan.
3. Carefully set pan in bread-maker.
4. Select Whole Wheat Setting; press Start/Stop.
5. If possible, once or twice during the first kneading cycle, using a rubber spatula, scrape down the sides of the bread pan.
6. When the unit signals and the display reads 0:00, remove bread pan and place on heat resistant surface. Cool bread in pan for 10 to 15 minutes.
7. Invert pan and gently shake to remove bread. Cool upright on a wire rack before slicing.

Substitutions when Making Gluten Free Breads

- Fructose, molasses and honey can be used in place of sugar.
- Any vegetable oil or butter can be used in place of canola oil.
- Rice flour can be used in place of potato starch.
- Tofu can be used in place of ricotta cheese.
- Lactose-free milk can be used in place of dry milk or water; use equal proportions.
- Pulverized Nut-quick and dry baby formulas such as Isomil, Prosobee and Pregestimil, may be used in place of dry milk for soy and lactose intolerance. Use $\frac{1}{3}$ cup to replace $\frac{1}{2}$ cup dry milk.
- Egg replacer can be used in place of eggs. To substitute 3 eggs, use 8 teaspoons egg replacer. Mix with dry ingredients; add $\frac{3}{4}$ cup water with wet ingredients.

Tips for Successful Gluten Free Breads

1. Yeast may be used cold. All other ingredients should be at room temperature (70-80°F/ 21-27°C).
2. Combine the liquid ingredients in a mixing bowl and whisk together before adding to bread pan.
3. All dry ingredients, including active dry yeast, should be thoroughly blended together before adding on top of the wet ingredients.
4. The consistency of the dough for gluten free breads is similar to that of quick breads—stiffer than a cake batter, but not as stiff as a cookie dough. A finished loaf generally appears flat across the top. This is normal.
5. Humidity, the type of flour and the brand all influence the amount of liquid necessary for the proper consistency.
6. Xanthan gum and guar gum may be interchanged, although some people have a laxative effect from guar gum. Methyulcellulose is not a practical substitute.
7. To correct grainy or crumbly bread, increase egg replacer or xanthan gum. Unflavored gelatin is another choice, however, a moister bread will result.
8. One teaspoon cider vinegar added to the wet ingredients of any bread recipe acts as a preservative.
9. Eggs used in these recipes should measure $\frac{1}{4}$ cup each.
10. Potato starch is excellent for baking when combined with other flours. Often potato starch is labeled potato starch flour. Potato flour is much heavier and cannot be substituted for potato starch.
11. For best results, cool gluten free breads completely before attempting to slice.
12. Gluten free breads are usually flat-topped. This is normal and does not alter the flavor of the bread.

Gluten Free White Bread

**Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 1½ cups water
- 3 tablespoons canola oil
- 1 teaspoon cider vinegar
- 1 pkg. (2¼ teaspoons) active dry yeast
- ¾ cups white rice flour
- 2½ teaspoons xanthan gum
- 1½ teaspoons salt
- ½ cup dry milk powder
- 3 tablespoons sugar

Follow instructions for making gluten free bread.

Gluten Free Cheddar Cheese Bread

**Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 1¾ cups water
- 2 tablespoons canola oil
- 1 pkg. (2¼ teaspoons) active dry yeast
- 2 cups white rice flour
- 1 cup brown rice flour
- ¼ cup dry milk powder
- 2 tablespoons sugar
- 1 tablespoon instant minced onions (optional)
- 1 tablespoon poppy seeds (optional)
- 3½ teaspoons xanthan gum
- 1½ teaspoons celery seeds (optional)
- 1½ teaspoons dried dill weed (optional)
- 1 teaspoon salt
- 1½ cups (6 ounces) grated sharp Cheddar cheese

Follow instructions for making gluten free bread.

Gluten Free Cinnamon Raisin Bread

**Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 1½ cups water
- 3 tablespoons canola oil
- 1 teaspoon cider vinegar
- 1 pkg. (2¼ teaspoons) active dry yeast
- 2 cups white rice flour
- ¾ cup potato starch
- ½ cup tapioca flour
- 2½ teaspoons xanthan gum
- 1½ teaspoons salt
- 3 tablespoons sugar
- 2 teaspoons ground cinnamon
- ½ cup raisins

Follow instructions for making gluten free bread.

Gluten Free Mock Limpa Bread

**Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- 3 tablespoons molasses
- 1 teaspoon cider vinegar
- 1½ cups water
- 3 tablespoons canola oil
- 1 pkg. (2¼ teaspoons) active dry yeast
- 2 cups brown rice flour
- ½ cup tapioca flour
- ½ cup potato starch
- 1 tablespoon xanthan gum
- 1 tablespoon fennel seeds
- 1½ teaspoons salt
- ½ cup dry milk powder
- 3 tablespoons sugar
- 2 teaspoons grated orange zest

Follow instructions for making gluten free bread.

Gluten Free Sourdough Starter

Rice flour has the ability to ferment easily, creating a wonderful base for delicious breads with a slightly sour flavor. Once made, sourdough starter can be used over and over again. Replenish it each time it is used to nourish the yeast and keep the starter alive. As the starter gets older, the flavor will become tangier. Therefore, baked products made with aged starters will have more sourdough flavor. The starter serves as the leavening agent, so no additional yeast is needed for gluten-free sourdough breads.

To make starter: In a 4-cup glass, plastic or stainless steel container, combine 1 cup water (110-115°F/43-46°C) with 1 package (2¼ teaspoons) active dry yeast and 1½ cups white rice flour. The mixture will be thick. Cover loosely with plastic wrap or foil. Let stand in a warm place 1 to 3 days, stirring 2 or 3 times each day. The starter will rise and fall during the fermentation period; it becomes thinner as it stands. When the starter is developed, it is bubbly and may have a liquid layer on top; stir liquid into the starter before using. The starter can then be used for baking or placed in the refrigerator to use later.

To replenish starter: Always have at least 1 cup of starter left over. Add 1 cup of warm water (110-115°F/43-46°C) and 1½ cups white rice flour; mix well. Cover loosely and let stand in a warm place for 12 hours. The starter can then be used for baking or placed in the refrigerator to use later.

NOTE: If starter turns pink in color at any time, discard and start over with fresh ingredients.

Gluten Free Sourdough White Bread

**Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- $\frac{3}{4}$ cups sourdough starter
- 1 cup water
- $\frac{3}{4}$ cup ricotta cheese (whole, part skim or nonfat)
- $\frac{1}{4}$ cup honey
- 2 tablespoons canola oil
- 1 teaspoon cider vinegar
- 2 cups white rice flour
- $\frac{2}{3}$ cup potato starch
- $\frac{1}{3}$ cup tapioca flour
- $\frac{1}{2}$ cup dry milk powder
- $3\frac{1}{2}$ teaspoons xanthan gum
- $1\frac{1}{2}$ teaspoons salt

Follow instructions for making gluten free bread.

Gluten Free Sourdough Rye Bread

**Whole Wheat Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 3 eggs
- $\frac{1}{4}$ cup molasses
- $\frac{3}{4}$ cup sourdough starter
- 1 cup water
- $\frac{3}{4}$ cup ricotta cheese (whole, part skim or nonfat)
- 2 tablespoons canola oil
- 1 teaspoon cider vinegar
- 2 cups white rice flour
- $\frac{2}{3}$ cup potato starch
- $\frac{1}{3}$ cup tapioca flour
- $\frac{1}{2}$ cup dry milk powder
- $3\frac{1}{2}$ teaspoons xanthan gum
- $1\frac{1}{2}$ teaspoons salt
- 1 tablespoon caraway seeds
- 2 teaspoons instant coffee

Follow instructions for making gluten free bread.

Quick Bread Instructions

Unlike yeast breads, quick breads do not use yeast as the rising agent. Therefore, the knead and rise cycles have been omitted. Instead, quick breads use baking powder or baking soda along with steam to act as a leavening agent.

Instructions for making Quick Bread:

1. Measure all ingredients into bread pan. Position pan in baking chamber.
2. Select Quick Bread Setting. Press Start/Stop; let ingredients mix for 5 minutes. Using rubber spatula, scrape down sides of the bread pan to eliminate flour pockets in the corners.
3. When cycle is complete, check bread to make sure that it has finished baking. If bread is still doughy, select Bake Only setting and allow bread to bake for 5 to 10 more minutes.
4. When bread is finished, press Start/Stop to cancel Keep Warm feature. Remove pan to heatproof surface and let cool in pan 10 to 15 minutes to allow bread to "set." Remove bread from pan to wire rack and cool completely before slicing.

Quick Bread Recipes

Cranberry Nut

Quick Bread Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 ounces milk
- 2 large eggs, beaten
- 1 tablespoon vegetable oil
- 2½ cups all-purpose flour
- ¾ cup sugar
- 3½ teaspoons baking powder
- 1 teaspoon salt
- ½ cup coarsely chopped cranberries
- ½ cup chopped walnuts

Measure milk, eggs and oil into bread pan and set aside. In a medium mixing bowl, combine remaining dry ingredients except cranberries and nuts. Mix well and add to bread pan. Then add cranberries and nuts.

Select Quick Bread setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and the display reads 0:00, press Stop/Start. Remove bread.

Banana Chocolate Chip

Quick Bread Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 3 medium ripe bananas, mashed
- ½ cup butter or margarine, melted
- 2 large eggs, slightly beaten
- 3 tablespoons sour milk (1 tablespoon vinegar and 2 tablespoons milk)
- 2½ cups all-purpose flour
- ½ cup sugar
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- ½ teaspoon salt
- ½ cup chopped nuts, optional
- ½ cup chocolate chips

Measure banana, milk, eggs and butter into bread pan. In a medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Zucchini

Quick Bread Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 2 cups shredded zucchini, about 2 to 3 medium sized
- ½ cup vegetable oil
- 2 large eggs, slightly beaten
- 2 teaspoons vanilla
- 2¼ cups all-purpose flour
- 1 cup sugar
- ¾ teaspoon baking soda
- ½ teaspoon cinnamon, optional
- ¼ teaspoon baking powder
- ½ cup chopped nuts

Measure zucchini, oil, eggs and vanilla into bread pan. In a medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Nut Bread

Quick Bread Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 8 ounces milk
- 1 large egg, beaten
- 2 tablespoons vegetable oil
- 2½ cups all-purpose flour
- ⅓ cup sugar
- ⅓ cup packed brown sugar
- 3½ teaspoons baking powder
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1 cup chopped nuts

Measure milk, egg and oil into bread pan and set aside. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Chocolate Chocolate Chip

Quick Bread Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 ounces milk
- 2 large eggs, beaten
- 2 tablespoons butter or margarine, melted
- 2½ cups all-purpose flour
- ¾ cup sugar
- 3 teaspoons baking powder
- 1 teaspoon salt
- ¼ cup unsweetened cocoa
- ½ cup semi-sweet chocolate chips

Measure milk, eggs and butter into bread pan and set aside. In medium mixing bowl, combine remaining ingredients, stir together. Add to bread pan.

Select Quick Bread setting. Select crust setting if other than medium. Press Start/Stop to begin. When unit signals and the display reads 0:00, press Start/Stop. Remove bread.

Dough Instructions

1. Follow General Operating Instructions.
2. Select the dough setting.
3. Press Start/Stop. The read-out on the display will begin counting down the time on the Dough setting. When dough is ready, the unit will signal and the display will read 0:00.
4. Press Start/Stop, holding it down until you hear a beep and the display clears.
5. To remove the bread pan, grasp handle firmly and lift pan out of breadmaker.

NOTE: The pan does not get hot when using the dough setting.

PREPARE DOUGH FOR BAKING

1. Lightly sprinkle all-purpose flour onto a pastry mat or board. Using a rubber spatula or wooden spoon, remove dough from the bread pan and place on lightly floured surface. Knead by hand 2 or 3 times to release the air. If the dough is easy to handle without flour, shape on a lightly oiled, clean countertop.
2. Shape dough into your favorite rolls, coffee cake, etc. (suggestions follow). Place on greased baking pan. Cover dough with a clean cloth and let rise until almost doubled in size, about 1 hour.
3. Bake as directed in recipe. Remove from pan and cool on a wire rack, or serve warm.

CRUST TREATMENTS AND GLAZES

After rolls rise, just before baking, gently apply desired glaze with a pastry brush. Bake as directed in recipe.

- For a shiny golden crust, use Egg Glaze or Egg Yolk Glaze.
- For a shiny chewy crust, use Egg White Glaze (crust will be lighter in color).

Egg Glaze

Mix 1 slightly beaten egg with 1 tablespoon water or milk.

Egg Yolk Glaze

Mix 1 slightly beaten egg yolk with 1 tablespoon water or milk.

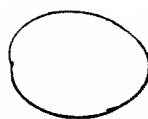
Egg White Glaze

Mix 1 slightly beaten egg white with 1 tablespoon water.

NOTE: To keep unused egg yolk fresh for several days, cover with cold water and store in refrigerator in a covered container.

Variations for Shaping Dough

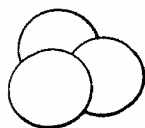
Easy Dinner Rolls



Divide dough into 12 equal pieces, shape into balls and place in greased muffin cups. Cover, let rise and bake as directed.

Makes 12.

Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 36 1-inch pieces. Pull edges under, smoothing tops to shape into balls. Place 3 balls in each muffin cup, smooth-side-up. Cover, let rise and bake as directed.

Makes 12.

Simple Pan Rolls



Lightly grease 8 x 1½ inch, or 9 x 1½ inch, round baking pan. Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top. Arrange rolls smooth-side-up in prepared pan. Cover, let rise and bake as directed.

Makes 12.

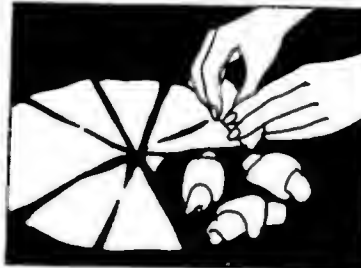
Swirls



Lightly grease baking sheet. Divide dough into 12 equal pieces. On a lightly floured surface, using your hand, roll each piece into a pencil-like strand about 9 inches long. Beginning at center, make a loose swirl with each strand. Place rolls 2-3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Butterhorns



Lightly grease baking sheet and set aside. On lightly floured surface, roll dough into a 12-inch circle. Brush dough with melted butter. Cut into 12 wedges. To shape rolls, begin at wide end of wedge and roll toward point. Place rolls point side down, 2 to 3 inches apart, on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Knot Rolls



Lightly grease baking sheet. Divide dough into 12 equal pieces. On lightly floured surface, using your hand, roll each piece into a pencil-like strand about 9 inches long. Form a loose knot. Place rolls 2 to 3 inches apart on prepared baking sheet. Cover, let rise and bake as directed.

Makes 12.

Shortcut Cloverleaves



Lightly grease 12 muffin cups. Divide dough into 12 pieces. Shape each piece into a ball, pulling edges under to make a smooth top.

Place one ball in each greased muffin cup, smooth-side-up. Using scissors dipped in flour, snip top in half, then snip again crosswise, making 4 points. Cover, let rise and bake as directed.

Makes 12.

Rising

To reduce rising time of dough

- Preheat conventional oven to 200°F/93°C for 5 minutes, then turn off oven. Shape dough, place on baking pan as directed and cover with a clean kitchen towel. Place dough in oven until doubled in size. This will reduce rising time by about one-half.
- If television is in use, stand pan of dough on top of TV to rise. It is a good source of heat and, if you are watching a program, you will not forget about the dough.
- Recipes using whole grain or unrefined flours contain less gluten and may not rise as much as those using white bread flour. These heavier breads may fall slightly in the center. This is normal and will not affect the flavor. Wheat gluten can also be added to improve the shape and volume of bread made with low gluten flours.

Freezing

For best results, store unbaked yeast dough in the freezer for no more than two weeks.

To freeze unbaked bread dough

- Shape loaves and wrap in plastic wrap or foil. When you shape the loaf, be sure it fits easily into the baking pan as it will spread a little before freezing. Place wrapped loaf on a flat surface in your freezer so it will keep its shape until frozen.
- To bake: Remove dough from freezer, unwrap, and place in greased loaf pan (size specified in recipe). Cover, let thaw and rise in a warm place until almost doubled in size, about 6 hours for a standard size loaf. Or, thaw dough in refrigerator overnight, then unwrap, place dough in pan, and let rise in a warm place for approximately 2 hours.

To freeze unbaked rolls

- Shape rolls and place on greased baking sheets, or in muffin pans as indicated in recipe. Cover rolls with plastic wrap or foil and place in freezer. Rolls shaped in muffin pans are best frozen and stored in the pans. Rolls shaped on baking sheets should be removed as soon as they are completely frozen and placed in freezer bags or wrapped securely. Label each package with date and quantity.
- To bake: Remove rolls from freezer about 2 hours before baking. If not already in a pan, place 1 inch apart on a greased baking pan. Cover pan loosely with a clean cloth and set in a warm place to thaw and rise until almost doubled in size (approximately 1½ to 2 hours). Bake as directed in recipe.
- You can also wrap and freeze unshaped dough right after the first rise and after you have punched it down. To use, thaw dough about 3 hours at room temperature, or overnight in the refrigerator; then shape, cover, let rise, and bake as directed in recipe.

Storing

Keeping your bread fresh

- There are no preservatives in your homemade bread, so store cooled loaf in a tightly sealed plastic bag. If desired, enclose a stalk of celery in the bag to keep bread fresh longer. Do not store in the refrigerator as this causes bread to dry out faster.
- Water in which potatoes have been cooked is an excellent variation for other liquid in the recipe. This will aid in keeping the bread fresh longer.

Dough Recipes

Honey & Wheat Rolls

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 1 cup water
- 1 teaspoon salt
- $\frac{1}{4}$ cup honey
- 1 egg
- 2 cups bread flour
- $1\frac{1}{4}$ cups whole wheat flour
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough. Shape as desired, see Shaping Dough. Bake at 350°F/177°C for 25 to 30 minutes.

Makes 12 rolls.

Focaccia

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 8 to 9 ounces water
- 3 tablespoons olive oil (for dough)
- 1 teaspoon salt
- 1 to 2 cloves garlic, minced
- $1\frac{1}{2}$ teaspoons dried rosemary
- 3 cups bread flour
- $1\frac{3}{4}$ teaspoons active dry yeast
- $1\frac{1}{2}$ tablespoons olive oil (for topping)
- $\frac{1}{2}$ cup sun dried tomatoes, reconstituted and chopped
- $\frac{1}{2}$ cup parmesan cheese, grated

Measure all ingredients into bread pan except $1\frac{1}{2}$ tablespoons olive oil, tomatoes and Parmesan cheese. Select Dough setting. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop and remove the dough. Pat dough into a greased 9 x 13 inch pan. Cover; let rise for 30 minutes. With the handle of a wooden spoon, make indentations in dough, about 1 inch apart. Brush dough with $1\frac{1}{2}$ tablespoons olive oil, sprinkle with tomatoes and Parmesan cheese. Preheat oven to 400°F/204°C. Bake 15-20 minutes or until edges are golden brown. Let cool, cut into squares to serve.

Herb Bubble Bread

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

Dough

4 ounces water
4 ounces milk
1 teaspoon salt
1 large egg, beaten
2 tablespoons butter
or margarine, softened
1 tablespoon sugar
2½ cups bread flour
2¼ teaspoons active dry yeast

Herb Mixture

¼ cup butter or margarine, melted
1 teaspoon paprika
¼ cup parmesan cheese
½ teaspoon garlic powder
½ teaspoon minced dry onion
⅓ teaspoon ground savory

Measure all dough ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

In a small bowl, combine herb mixture ingredients in the order listed. Preheat oven to 350°F/177°C. Divide dough into 12-16 equal parts and roll into balls. Dip each ball into the herb mixture and arrange in a greased loaf pan. Cover with cloth and let rise in a draft-free place until doubled in size. Bake for 25 to 30 minutes.

Makes 12 to 16 rolls.

Bread Pretzels

Dough Setting
Timer OK

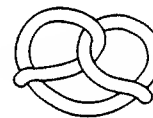
All ingredients at room temperature (70-80°F/21-27°C)

6 to 7 ounces water
¼ teaspoon salt
2 cups bread flour
½ teaspoon sugar
1½ teaspoons active dry yeast
1 egg, beaten
1 to 2 tablespoons coarse salt

Measure all ingredients into bread pan, except egg and coarse salt. Press Start/Stop to clear display. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Preheat oven to 450°F/232°C. Divide dough into 12 pieces. Roll each into an 8-inch rope. Form into pretzel shape or leave in stick shape. Place on a greased cookie sheet, brush each with beaten egg. Sprinkle with coarse salt. Bake in preheated oven for 12 to 15 minutes.

Makes 12 pretzels.



English Muffins

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces water
- 1 teaspoon salt
- 2 tablespoons butter or margarine
- 2¼ cups bread flour
- ¼ cup dry milk
- ¼ cup wheat germ
- ¼ cup quick cook oats
- 2 tablespoons sugar
- 2 teaspoons active dry yeast
- ¼ cup cornmeal

Measure all ingredients into bread pan, except cornmeal. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Sprinkle cornmeal over flat surface. Place dough on cornmeal and roll to ¼ inch thickness. Cut into 2½ to 3-inch circles. Place dough, cornmeal-side-down, on an ungreased baking sheet. Cover and let rise in a warm, draft-free place for 30 minutes. Preheat electric griddle or fry pan to 250°F/121°C. Cook, cornmeal-side-down about 8 minutes or until golden brown. Turn and cook another 8 minutes.

Makes 10 to 12 3-inch muffins.

Butter Rolls

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces milk
- 1 teaspoon salt
- ¼ cup water
- ¼ cup butter
- 1 egg
- 3¾ cups bread flour
- 2 tablespoons sugar
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough. Shape as desired, see Shaping Dough. Bake at 350°F/177°C for 25 to 30 minutes.

Makes 12 rolls.

Addie's Coffee Cake

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

- 6 to 7 ounces milk
- 1 teaspoon salt
- 1 egg yolk
- 1 tablespoon butter or margarine
- 2¼ cups bread flour
- ¼ cup sugar
- 2 teaspoons active dry yeast

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough. Pat dough into greased 9-inch round, or 5 x 7-inch oblong cake pan. Add topping.

Topping

- 2 tablespoons butter, melted
- ½ cup sugar
- 1 teaspoon ground cinnamon
- ½ cup chopped pecans
- Powdered Sugar Glaze, optional.

Drizzle butter over dough. In small bowl, mix sugar, cinnamon and nuts; sprinkle onto butter. Cover; let rise in warm place about 30 minutes. Bake in preheated oven (375°F/191°C) 20 to 25 minutes, until golden brown. Cool 10 minutes in pan on rack. Drizzle with powdered sugar glaze if desired.

12 servings.

Powdered Sugar Glaze (for Coffee Cakes and Sweet Rolls)

- 1 cup sifted powdered sugar
- 1 teaspoon butter or margarine, softened
- 1 or 2 tablespoons water or milk
- ½ teaspoon vanilla

In a small bowl, combine all ingredients and blend until smooth. Spread or drizzle glaze on slightly warm coffee cake or sweet rolls.

Cinnamon Rolls

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

- 1½ pound recipe of classic white bread dough
- 2 tablespoons butter or margarine, softened
- ¼ cup sugar
- 2 teaspoons ground cinnamon
- Powdered Sugar Glaze recipe

Combine all ingredients for Classic White recipe in bread pan. Select Dough setting. Press Start/Stop. When unit signals and the display reads 0:00, press Start/Stop and remove dough.

On a lightly floured surface, roll dough into rectangle (15 x 9-inches), spread softened butter on dough. Mix sugar and cinnamon; sprinkle over butter. Roll up tightly, beginning at 15-inch side. Pinch edges to seal. Stretch roll to make even. Cut nine 1½-inch slices. Arrange in greased 9 x 9 x 2-inch square pan, spacing evenly. Cover; let rise until double in size; about 40 minutes. Preheat oven to 375°F/191°C. Bake 25 to 30 minutes or until golden brown. Cool on wire rack for 10 minutes. Top warm rolls with Powdered Sugar Glaze recipe.

Makes 9 rolls.

Pizza Crust

Dough Setting
Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

	1½ Pound	2 Pound
Water	7 to 8 ounces	9 to 11 ounces
Salt	½ teaspoon	¾ teaspoon
Olive Oil or Vegetable Oil	2 tablespoons	3 tablespoons
All-purpose Flour	3 cups	4 cups
Active Dry Yeast	1½ teaspoons	2 teaspoons

Combine all ingredients into bread pan. Select Dough setting. Press Start/Stop. When the unit signals and the display reads 0:00, press Start/Stop and remove dough.

Pat dough into 12 x 15-inch jelly roll pan or greased 12-inch round pizza pan (1½ pound recipe), or 14-inch round pizza pan (2 pound recipe). Let stand 10 minutes. Preheat oven to 400°F. Spread pizza sauce over dough. Sprinkle toppings over sauce. Bake 15 to 20 minutes, or until crust is golden brown.

Pizza Toppings (optional)

- 1 cup (8 oz.) prepared pizza sauce
- 1 pkg. (3-4 oz.) sliced pepperoni
- ½ pound bulk pork sausage browned and drained
- 1 can (4 oz.) mushroom stems and pieces, drained
- ⅓ cup chopped onions
- 1 cup chopped green peppers
- 1 cup (8 oz.) shredded mozzarella cheese

Multi-Grain Cinnamon Raisin Bagel Dough Setting Timer OK

All ingredients at room temperature (70-80°F/21-27°C)

(1½ pound)*

6 to 8 ounces	water
1½ teaspoons	salt
1 tablespoon	vegetable oil
2 cups	bread flour
½ cup	quick cook oatmeal
¼ cup	whole wheat flour
1 tablespoon	brown sugar, packed
1½ teaspoons	cinnamon
1½ teaspoons	active dry yeast
½ cup	raisins

(2 pound)*

9 to 11 ounces
2 teaspoons
2 tablespoons
2¾ cups
⅔ cup
⅓ cup
1½ tablespoons
2 teaspoons
2 teaspoons
¾ cup

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece into a rope. Wrap rope around four fingers, moisten ends, overlap and join ends. Turn circle inside out. Place shaped bagels on greased baking sheet at least 1 inch apart. Cover with lightly dampened cloth. Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts water to a boil in Dutch oven or stockpot. Drop 2 to 3 bagels into boiling water. Boil 1½ minutes on each side. Remove with slotted spoon and drain on towel. Repeat with remaining bagels. Lightly grease baking sheet or dust with cornmeal to prevent sticking. Bake in preheated 400°F oven 20 to 25 minutes or until golden brown. For crisper crust, spritz bagels several times with water during baking.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Basic Egg Bagels

Dough Setting
Not for Timer

All ingredients at room temperature (70-80°F/21-27°C)

	1½ Pound *	2 Pound *
Water	4 to 6 ounces	6 to 8 ounces
Salt	1½ teaspoons	2 teaspoons
Large Egg	1	1
Vegetable Oil	1½ tablespoons	2 tablespoons
Bread Flour	2½ cups	3½ cups
Sugar	1 tablespoon	1½ tablespoons
Active Dry Yeast	1½ teaspoons	2 teaspoons

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop. When unit signals and display reads 0:00, press Start/Stop and remove dough.

Divide dough into 6 to 10 equal pieces. Roll each piece into a rope. Wrap rope around four fingers, moisten ends, overlap and join ends. Turn circle inside out. Place shaped bagels on greased baking sheet at least 1 inch apart. Cover with lightly dampened cloth. Allow to rise until puffy, about 30 minutes. Heat 4 to 6 quarts water to a boil in Dutch oven or stockpot. Drop 2 to 3 bagels into boiling water. Boil 1½ minutes on each side. Remove with slotted spoon and drain on towel. Repeat with remaining bagels. Lightly grease baking sheet or dust with cornmeal to prevent sticking. Bake in preheated 400°F oven 20 to 25 minutes or until golden brown. For crisper crust, spritz bagels several times with water during baking.

***Check inside front cover of this book for the maximum capacity of your breadmaker model.**

Pasta Recipes

Basic Pasta

**Dough Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 2 cups all-purpose flour
- 1 cup semolina flour
- 1 teaspoon salt
- 1 tablespoon olive oil or vegetable oil
- 7 ounces water

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop, and allow to mix 8 to 10 minutes; then press Start/Stop to cancel. Remove dough and roll out on lightly floured surface. Roll to ⅛-inch thickness. Dust with flour if dough is sticky. Cut into ⅛-inch strips for narrow noodles or ¼-inch for medium noodles. Cook noodles in large pot of boiling water for 10 to 15 minutes. Drain in colander.

Egg Pasta

**Dough Setting
Not for Timer**

All ingredients at room temperature (70-80°F/21-27°C)

- 2 cups all-purpose flour
- 1 cup semolina flour
- 1 teaspoon salt
- 1 teaspoon olive oil or vegetable oil
- 4 large eggs, slightly beaten
- 2 tablespoons water

Measure all ingredients into bread pan. Select Dough setting. Press Start/Stop, and allow to mix 8 to 10 minutes; then press Start/Stop. Remove dough and roll out on lightly floured surface. Roll to ⅛-inch thickness. Dust with flour if dough is sticky. Cut into ⅛-inch strips for narrow noodles or ¼-inch for medium noodles. Cook noodles in large pot of boiling water for 10 to 15 minutes. Drain in colander.

Recipe Index

Bread Recipes

100% Whole Wheat	32
100% Whole Wheat-Fat Free	37
Buttermilk Rye	30
Classic White	26
Country White	27
Cracked Wheat	32
Deluxe White	27
French	28
Honey Grain	36
Honey Wheat	31
Italian Herb	29
Multi-Grain	37
Oatmeal	35
Onion	34
Potato Bread	28
Pumpernickel	34
Pumpkin-Fat Free	36
Raisin	35
Sourdough	33
Yogurt Rye	29
Wheat	31
Whole Wheat Cheese Onion	30

Gluten Free Bread Recipes

Cheddar Cheese Bread	40
Cinnamon Raisin Bread	41
Mock Limpa Bread	41
Sourdough Starter	42
Sourdough Rye Bread	43
Sourdough White Bread	43
White Bread	40

Quick Bread Recipes

Banana Chocolate Chip	45
Chocolate Chocolate Chip	46
Cranberry Nut	44
Nut Bread	46
Zucchini	45

Dough Recipes

Addie's Coffee Cake	55
Herb Bubble Bread	53
Bread Pretzels	53
Butter Rolls	54
Cinnamon Rolls	56
English Muffins	54
Focaccia	52
Honey & Wheat Rolls	52
Pizza Crust	56
Powdered Sugar Glaze	55

Bagel Recipes

Basic Egg Bagels	58
Multi-Grain Cinnamon Raisin Bagels	57

Pasta Recipes

Basic Pasta	59
Egg Pasta	59